



V43628075

Rosé wine

Amatia is the name of a Nereid. The name Nereid comes from ancient Greek and means 'flow', 'fluid' or 'liquid'. According to Greek mythology, the Nereids are sea nymphs, daughters of Nereus and the Oceanina Doris. They were considered immortal creatures with a benevolent nature. Amatia includes a selection of everyday and easy-to-pair wines.

Production area North-east Italy

Vine Merlot, Pinot

Training system Spurred cordon

Harvest period First ten days in September

Characteristics

Production process

The bunches of the two varieties are generally harvested in the first ten days of September. Once in the cellar, they undergo maceration, leaving the must in contact with the skins for about 6 hours, in order to extract valuable compounds such as colouring and aromatic substances. Fermentation then takes place in steel tanks at a controlled temperature. The wine is left to rest on the lees at a temperature of 10 °C. The grapes of the two varieties are vinified and fermented separately. Finally, the two wines are blended and then stabilised, filtered and bottled.

Organoleptic characteristics

Colour and appearance Brilliant, rosé

Bouquet The nose opens with distinct notes of wild berries (in particular raspberry, currant and wild blackberry) and closes with pleasant, delicate floral notes including peach blossom and violet.

Taste Good structure, characterised by balanced acidity and a fruity finish.

Chemical characteristics

Alcohol 12 %

Sugars 3-5 g/l

Acidity 5.00-6.00 g/l

Serving temperature 8-10 °C

Serving Suggestions

It goes particularly well with fish dishes (especially shellfish), risotto, poultry and fresh cheese. Excellent also as an aperitif.

Enjoy it with in 18 months

Recommended glass Tulip.

